



Culinaire

Technical Data Sheet

CR.CWCF.D.GSF.3

Refrigerated Well Counter Line

Drop-in



Product Information:

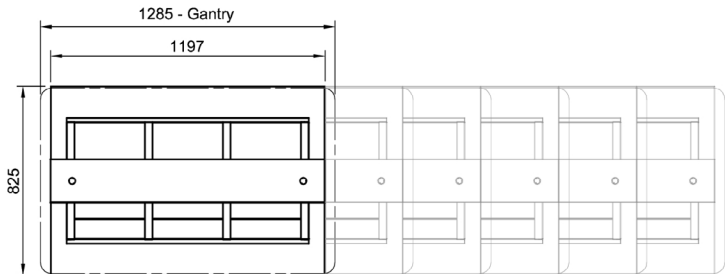
- This display is designed to be installed into a cut out in a new or existing bench top which allows for simple, inexpensive installation
- Adjustable digital temperature controller allows food to be held between +2°C to +4°C in a maximum of 32°C ambient temperature
- The blown air design passes cold air over and under the food pans creating an even cooling effect
- Fitted with a stainless steel gantry support frame and light surround
- 10mm toughened flat glass gantry fitted with high impact, low energy L.E.D. lighting
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Fully insulated and constructed from 304 grade stainless steel with a No.4 finish
- Suits gastronorm pans up to 100mm deep (sold separately)

Product Code:

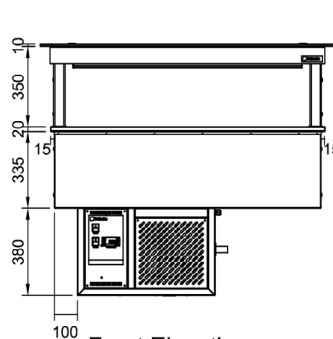
- CR = Culinaire Refrigerated
- CWCF = Cold Well - Counter Line - Fan Forced
- D = Drop-in
- GSF = Flat Glass Gantry - Stainless Steel Fixings
- 3 = 3 Modules

Technical Data:

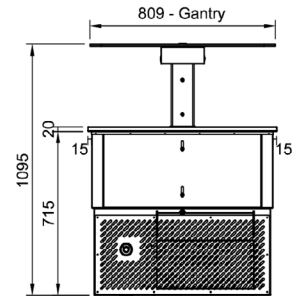
- Dimensions: W x D x H: 1197 x 825 x 1095
- Cutout Dimensions: 1180 x 805
- Total Connected Load: 0.82kW
- Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation



Proudly Manufactured in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

Tom Stoddart Pty Ltd. ABN 16 009690251
 39 Forest Way, Karawatha 4117 Queensland Australia
 Tel : +61 7 3440 7600 Fax : +61 7 33441000
 Web site: www.stoddart.com.au

